

# DINNERLY



## Feed A Crowd: Chicken and Risoni Soup

Same Meal Price, More Servings!



30 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



### WHAT WE SEND

- 1 leek
- 2 carrots
- 2 zucchini
- 2 x 2 chicken-style stock cubes
- free-range chicken tenderloins
- 10g Tuscan seasoning <sup>17</sup>
- 200g risoni pasta <sup>1</sup>

### WHAT YOU NEED

- 1.5L (6 cups) boiling water
- 2 tbs olive oil

### TOOLS

- medium frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 405kcal, Fat 11.0g, Carbs 45.5g, Proteins 24.7g



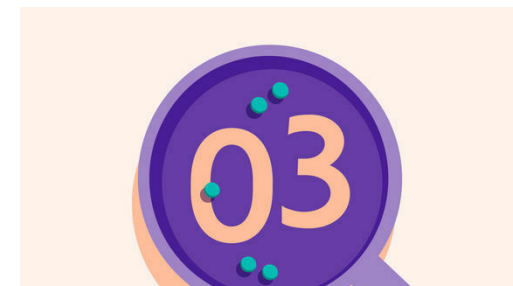
#### 1. Prep ingredients

Halve the **leek** lengthwise and thinly slice the pale stem, discarding any dark green stem. Peel the **carrots**, then finely chop. Thinly slice the **zucchini**. Crumble the **stock cubes** into a heatproof jug, add **1.5L (6 cups) boiling water** and stir to dissolve.



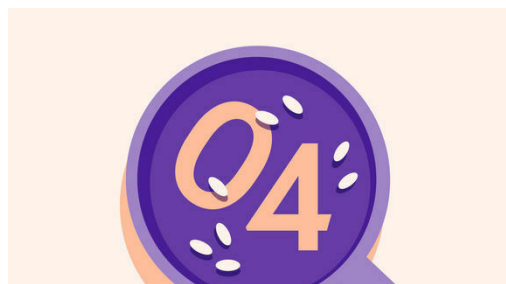
#### 2. Pan-fry chicken

Put the **chicken**, **1 tsp Tuscan seasoning** and **1 tbs olive oil** in a bowl and toss to coat. Heat a medium frypan over medium-high heat. Cook the chicken for 3-4 mins each side until browned and cooked through. Remove from the pan.



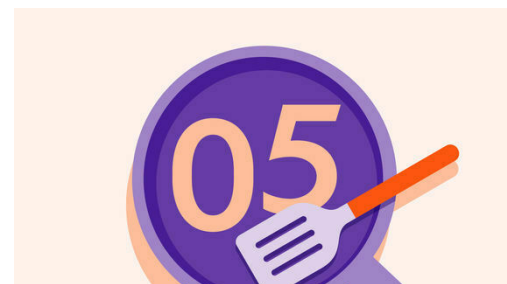
#### 3. Saute veggies

Heat **1 tbs olive oil** in a large saucepan over medium heat. Cook the **leek** and **carrot**, stirring occasionally, for 4 mins or until the leek is softened. Add the **remaining Tuscan seasoning** and cook, stirring, for 30 secs or until fragrant.



#### 4. Simmer soup

Add the **stock** to the veggies and bring to the boil. Add the **risoni** and cook for 3 mins. Add the **zucchini** and cook for a further 3 mins or until the veggies and risoni are tender. Remove the pan from the heat.



#### 5. Serve up

Shred the **chicken** using two forks, then add to the soup. Taste, then season with **salt and pepper**. Divide the **soup** among bowls and enjoy immediately!



#### 6. Feed A Crowd

The risoni will soak up the soup on standing, so serve immediately or add a little extra water if the soup thickens.